



## CHOCOLATE SNACK WITH CUSTARD AND COCONUT

### CHOCOLATE SNACK WITH DOUBLE FILLING

DIFFICULTY LEVEL



#### CHOCOLATE SHELL

##### INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38% - TEMPERED AT 29°C

##### PREPARATION

To Taste

In a polycarbonate mold for snacks refrigerated at 18 ° C, pour a drop of black cocoa butter tempered at 28 ° C and dab with a dry and clean sponge.

Let it crystallize and, with the help of a compressor, sprinkle with white cocoa butter tempered at 28 ° C, clean the excess and let it crystallize.

Form a thin shell with tempered chocolate.

#### CUSTARD FILLING

##### INGREDIENTS

CHOCOCREAM PASTICCERA

##### PREPARATION

To Taste

Half fill the chocolate snack with CHOCOCREAM PASTICCERA.

Shake the mould in order to flatten the custard.

Put in the fridge for 10 minutes.

## CRUNCHY COCONUT FILLING

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### INGREDIENTS

PRALIN DELICRISP COCONTY

SINFONIA CIOCCOLATO LATTE 38% - MELTED AT 45°C

### PREPARATION

g 400

Mix the two ingredients.

g 200

Fill the snack without filling it completely.

Leave to crystallize.

### FINAL COMPOSITION

Close the chocolate snacks with tempered chocolate.

Refrigerate until totally cristalyzed.

Remove from the mold and store at a temperature between 15 and 18 ° C.



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER